



Mickey Mantle's

BAR MENU

MON - WED : 3 PM - 10 PM
THUR : 11 AM - 10 PM

FRI & SAT : 11 AM - 11 PM
SUN : 11 AM - 10 PM

Starters

Pickle Chips	\$15
Fried Mushrooms	\$13
Boursin Cheese	\$17
Jumbo Shrimp Cocktail	\$22
Maryland-Style Crab Cake	\$35
Grilled Lamb Chops	\$26
Fried Shrimp	\$20
Fried Cheese Curds	\$14
Arturo's Chips & Salsa	\$12
Dip Duo	\$14
Fresh Guacamole and Juan's White Cheddar Queso. Served with Tortilla Chips. <i>Make It a Trio! Add Arturo's Salsa - \$3</i>	

Sandwiches & Burgers

Served with House-Cut Fries

Club Sandwich	\$19
Double Layered with Black Forest Ham, Turkey, Bacon, Swiss, Smoked Cheddar, Lettuce, Onion, Tomato, Avocado, and Chipotle Mayo.	
French Dip Sandwich	\$24
Shaved All-Natural Rib-Eye and Swiss Cheese on a Hoagie Bun served with Thick Au Jus. New York-Style with Peppers, Onions, and Mushrooms by Request.	
Oklahoma Burger	\$24
Double Burger with Shredded Cheese, Bacon, and Mickey's Ranch.	
Longhorn Burger	\$21
Single Patty Cheeseburger Topped with Mustard, Chili, Shredded Cheese, Sliced Jalapeños, and Chopped Onions.	
Cowboy Burger	\$21
Single Patty Cheeseburger Topped with Grilled Black Forest Ham, BBQ Sauce, Fried Onions, and Fried Pickles.	
'Your Way' Burger	\$21
All-Natural Single Patty Wagyu Steak Blend on a Brioche Bun Done Your Way! (Additional topping charges may apply.) <i>Make it a Double Patty for \$24</i>	

Soups & Salads

French Onion Soup	\$12
House Salad	\$8
Caesar Salad	\$14
Crispy Chicken Salad	\$20
Bacon, Cheddar Cheese, Chives and Chicken Tenders Served with Your Choice of Dressing.	
Add to any salad -	
Chicken \$6 Shrimp \$11	

Grill Favorites

Chicken Quesadilla	\$20
6 oz. Marinated Grilled Chicken with Sautéed Onions, Jalapeños and Monterey Jack & Cheddar Cheese. Served with Guacamole, Pico de Gallo, and Salsa.	
New York-Style Wings	\$25
12 New York-Style Wings Served with Carrots, Celery, Blue Cheese or Ranch Dressing.	
Mickey's Mac & Cheese	\$21
Add Chicken \$6 or Shrimp \$11	
Chicken Fried Rib-Eye	\$28
Served with Bacon Gravy, Texas Toast, and Mashed Potatoes.	
Breakfast Cut Rib-Eye	\$28
All-Natural Breakfast Cut Rib-Eye with Au Jus, Mushrooms, & Onions. Served with Texas Toast and House-Cut Fries.	
Steak Skillet	\$29
6 oz. Beef Tenderloin Tips, Grilled and Served in a Cast Iron Skillet with Peppers, Onions and Mushrooms. Served with Texas Toast and Hickory Aioli.	

CLASSICS FROM *Kirby's* PRIME STEAKS & SEAFOOD Est. 1914

Entrées

7 oz. Filet	\$ 58
10 oz. Filet	\$ 64
18 oz. Rib-Eye	\$ 68
24 oz. Cowboy Cut Rib-Eye	\$ 84
16 oz. NY Strip	\$ 77
Grilled Salmon	\$ 51
Lobster Tail	\$ 73

Add to the above entrées:
 8 oz. Lobster Tail \$48
 Shrimp \$11 Crab Cake \$15
 Roquefort or Pepper Sauce \$3

Each entrée comes with a house salad and one side:

Susie's Famous Mashed Potatoes, Sautéed Seasonal Vegetables, French Fries, or Sautéed Mushrooms.

Desserts

Kirby's Chocolate Spice Cake	\$ 9
Fresh Berries & Whipped Cream	\$ 9
NY Cheesecake Add Turtle, Cherries Jubilee, or Blueberry Crumble Topping \$4	\$10

*Kirby's Classic Entrées are served daily until 5pm.

SEASONAL

CHEF FEATURES

FRITO CHILI PIE \$20

BBQ BRISKET SANDWICH \$25

Seasonal features offered all day.



FEATURED WINES & SPIRITS

Wines

Four Virtues Cabernet *Bourbon Barrell-Aged* - **Lodi, California** Stem \$17/\$68 Bottle

Elouan Pinot Noir - **Williamette Valley, Oregon** Stem \$16 / \$64 Bottle

La Crema Chardonnay - **Sonoma Coast, California** Stem \$17/ \$68 Bottle

Bocelli Operetta Pinot Grigio - **Delle Venezie, Veneto Italy** Stem \$16/ \$ 64 Bottle

Spirits

Jack Daniel's Flight \$20

Rye, Bonded, Triple Mash